

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions and listings of claims in the application:

1. (Previously Presented) A yogurt, characterized in that it has a bimodal structure that comprises fat globules connected to the Protein-Fat mixed network and free fat globules, and further characterized in that the yogurt comprises 7% to 14% by weight of a homogenized cream, relative to the total weight of the finished product.
2. (Original) The yogurt as claimed in claim 1, characterized in that the bimodal structure comprises free fat globules not connected to the Protein-Fat mixed network, with a particle diameter of between 0.05 and 3 μm , and fat globules connected to the Protein-Fat mixed network, with a particle diameter of between 10 and 140 μm .
3. (Previously Presented) The yogurt as claimed in claim 1, characterized in that it comprises a flavored preparation.
4. (Original) The yogurt as claimed in claim 3, characterized in that the flavored preparation is a chocolate-flavored preparation.
5. (Previously Presented) The yogurt as claimed in claim 3, characterized in that the flavored preparation is a vanilla-flavored preparation with chocolate chips.
6. (Previously Presented) A process for preparing a yogurt as claimed in claim 1 or 3, from a yogurt bulk and a homogenized cream, characterized in that it includes a step of mixing at least 56% by weight of yogurt bulk with 7% to 14% by weight of homogenized cream, relative to the total weight of the finished product.
7. (Original) The preparation process as claimed in claim 6, characterized in that the yogurt bulk is stirred.

8. (Original) The preparation process as claimed in claim 6, characterized in that, in the mixing step, the homogenized cream is incorporated in-line or in-tank into the yogurt bulk and then mixed with the yogurt bulk in-tank or in-line in a static or dynamic mixer.

9. (Previously Presented) The preparation process as claimed in claim 6, characterized in that it also includes a step of incorporating a flavored preparation into the yogurt of bimodal structure, after the mixing step.

10. (Previously Presented) The preparation process as claimed in claim 9, characterized in that the flavored preparation is incorporated in-line or in-tank into the yogurt of bimodal structure and then mixed in-tank or in-line by means of a static or dynamic mixer.

11. (Previously Presented) The preparation process as claimed in claim 9, characterized in that the flavored preparation incorporated is a chocolate-flavored preparation or a vanilla-flavored preparation with chocolate chips.

12. (Previously Presented) A yogurt that may be obtained via the process as claimed in claim 6, characterized in that it has a bimodal structure.

13. (New) The yogurt as claimed in claim 1, characterized in that the homogenized cream has a fat content of at most 20% by weight relative to the total weight of the cream.

14. (New) The preparation process as claimed in claim 6, characterized in that the homogenized cream has a fat content of at most 20% by weight relative to the total weight of the cream.